

DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
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1	MAIN GALLEY	33	0	No
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A FEW CRACKED DECK TILES WERE NOTED THROUGHOUT THE MAIN GALLEY.

Corrective Action:

Responsible Person: STAFF CAPTAIN:

Change of cracked tiles ongoing.

2	MAIN GALLEY	26	0	Yes
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BRASS FITTINGS WERE NOTED IN BETWEEN THE BACKFLOW PREVENTION DEVICE AND THE CARBONATOR UNIT.

Corrective Action:

Responsible Person: STAFF CHIEF ENG:

Backflow prevention device's has been ordered and will be installed as soon they arrive. PO#: 21410-04-1183

3	CREW GALLEY - DISHWASH	22	0	No
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A FLAT RACK WAS USED FOR PASSING PLASTIC JUICE CUPS THROUGH THE WAREWASH MACHINE. WHEN EXITING THE MACHINE, SOME OF THE CUPS WERE ON THEIR SIDES AND UPRIGHT SO THAT WATER WAS INSIDE THE CUPS.

Corrective Action:

Responsible Person: F&B Director:

All Dish wash Personnel and Supervisors have been informed of this finding and have been instructed to not use Flat Racks for Glasses. The proper purpose Glass Racks with dividers are to be used for the washing of all Glasses to avoid Glasses to turn on their sides and not being washed properly.

4	VEGETABLE PREPARATION	20	0	No
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SLOTTED FASTENERS WERE NOTED IN THE FOOD CONTACT AREA OF THE POTATO PEELER.

Corrective Action:

Responsible Person: STAFF CHIEF ENG:

Slotted screws have been replaced with new.

5	PROVISIONS	18	0	Yes
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AN UNCOVERED TRAY OF SHELL EGGS WAS NOTED ON TOP OF BOXES IN COLD BOX A485.

Corrective Action:

Responsible Person: F&B Director:

This Tray of Shell Eggs was discarded immediately. Storekeepers and Assistant Storekeepers were informed of the finding, and have been reminded and instructed that all food Products in Storerooms/ Walk in Fridges must be covered.

6 BAKERY/PASTRY POTWASH

24

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Yes

PANS WERE NESTED IN THE SANITIZE SINK, SO THAT THEY WERE NOT BEING SANITIZED PROPERLY. EITHER TOO MANY ITEMS WERE PLACED IN THE SANITIZE SINK OR THERE WAS NOT ENOUGH WATER IN THE SINK, SO THAT SOME OF THE ITEMS WERE NOT BEING SANITIZED PROPERLY.

Corrective Action:**Responsible Person:** F&B Director:

Pot wash Personnel and Supervisors have been informed of this wrong practice. Immediate corrective Training has taken place of how to effectively sanitize Equipment.

7 FOOD SERVICE GENERAL

21

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No

SOME OF THE THERMOMETERS PLACED IN THE REFRIGERATION UNITS THROUGHOUT THE FOOD SERVICE AREAS WERE NOT PLACED IN THE WARMEST PART OF THE UNITS.

Corrective Action: Responsible Person: F&B Director:

This has now been corrected; all Thermometers are placed in the warmest area of the Refrigerator unit.

8 COMMENT

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No

THE RECORD KEEPING FOR THE WATER AND RECREATIONAL SYSTEMS WERE EXCELLENT.

9 CORRECTIVE ACTION STATEMENT

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No

IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME - CAS - [INSERT INSPECTION DATE] .